

## TENUTA DI TRINORO

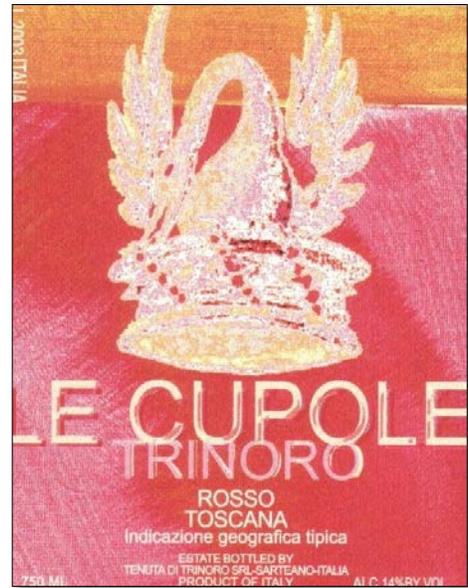
A charismatic man, who lives life with great intent, Andrea Franchetti, the proprietor of both Tenute di Trinoro and Passopisciaro in Sicily, is the nephew of Cy Twombly and the heir to a textile fortune that threads his mother's line. Described by Jancis Robinson in 2002, as "a youthful Yves Saint Laurent," Franchetti once ran a restaurant in Rome, before moving on to distribute Italian wines in the U.S., from 1982-86. Before returning to Italy, Andrea went to Bordeaux to learn the art of wine making from his dear friends, Jean Luc Thunevin of Chateau Valandraud and Peter Sisseck of Domino de Pingus.



In 1992, he landed in the province of Siena, where Tuscany intersects with Umbria and Lazio, a remote region that hadn't seen vines in years. Always a risk taker, Andrea planted Bordeaux varietals, in lieu of Sangiovese, at high elevations (500-700m) on the slopes of Mount Anziata. Then as now, he practices high density planting (approximately 9,000 vines/ha), and prunes heavily (60%) to produce low yields, while allowing the grapes to linger long on the vines for a growing season that can extend into November. Working with only free run juice and indigenous yeasts, Andrea's production is quite small, under 100,000 bottles a year.

Speaking of how his methods have changed over the years, Franchetti said, "I still look for concentration and low yields. I bleed the tanks and I don't like wood." And while the 1997 Tenuta di Trinoro saw 100% new French oak, Andrea now believes that, "You can make more profound wines with less wood. My barrels are [now] 10-20% new wood." If a vintage isn't worthy, Franchetti has no problem bypassing it, leaving the grapes to the birds on the vines.

## LE CUPOLE



**Varietal/Blend:** 42 % Cabernet Franc / 48% Merlot / 10% Cabernet Sauvignon

**Farming:** practicing organic / natural fertilization

**Soil:** limestone and clay

**Elevation:** 450-600m

**Ave Year Vines Planted:** 1995

**Harvest Technique:** 36 separate pickings from September 29<sup>th</sup> until October 28<sup>th</sup>

**Fermentation:** alcoholic fermentation in 40-HI steel tanks for 12 days

**Aging:** eight months in French oak barrels of one, two and three years old followed by 11 months in cement tank

**Alcohol:** 14.5%

**Yeast:** selected yeasts

**Fined:** no

**Filtered:** no

**Production #s:** 55,500 bottles

**Country:** Italy

**Region:** Tuscany

**Sub Region:** Val d'Orcia

**Vineyard:** Trinoro

**Vineyard Size:** 22 ha yielding 50 hL/ha